

The logo for Personal Touch Experience features the words "Personal Touch" in a pink serif font, with a pink swoosh above the "T" in "Touch". Below this, the word "EXPERIENCE" is written in a dark purple, spaced-out, sans-serif font. A horizontal pink line separates the two parts of the logo.

Personal Touch
EXPERIENCE

CORPORATE CATERING MENU

BREAKFAST

Prices are shown per guest | 15 Guest Minimum Order

All breakfast packages include Chilled Juice, Choice of Regular Coffee, Decaf Coffee or Tea,
Disposable Plates, Cups, Utensils & Napkins | Option to Platter on China – Add 20%

- Please inquire about omelets, smoothies and waffle stations with your event planning specialist •
- RACKS & STERNOS \$4.95 PER SET •

BAKERY 12.50

Breakfast Breads • Petit Muffins • Croissants •
Danishes • Assorted Mini Bagels with Whipped
Cream Cheese, Butter & Jelly • Fresh Whole Fruits

RISE AND SHINE 15.25

Bacon • Sausage • Farm Fresh Scrambled Eggs •
Seasoned Home Fries • Cinnamon French Toast •
Assorted Mini Bagels with Whipped Cream Cheese,
Butter and Jelly • Fresh Whole Fruits
Substitute for Egg Whites +2

EXECUTIVE 28

24 Hour Notice, Minimum 20 Guests
Crunchy Brioche French Toast • Eggs Benedict •
Western Scrambled Farm Fresh Eggs •
Turkey Bacon • Greek Yogurt Parfaits •
Smoked Salmon • Assorted Bagels with Vegetable
and Whipped Cream Cheese, Butter & Jellies •
Breakfast Breads • Seasonal Fruit Skewers

BURRITO OR SANDWICH 12

Choice of Three Styles

Egg • Egg and Cheese • Vegetable Florentine •
Sausage, Egg and Cheese • Bacon, Egg and Cheese

GLUTEN FREE 18

24 Hour Notice

Choice of Three Options

Breakfast Breads • Yogurt Parfaits • Pancakes •
Muffins • Scrambled Eggs • Hot Oatmeal • Fresh
Whole Fruits

HIGH TEA 16

Smoked Salmon and Red Onion served with Chive
Cream Cheese on a Mini Bagel • Egg Salad with
Fine Herbs on a Mini Croissant • Country Ham and
Brie on Breakfast Bread • Petit Fruit Skewers

MID MORNING SNACK 14

Apple Sandwiches with Peanut Butter, Honey and
Raisins • Turkey Bacon, Lettuce, Tomato and
Chipotle Mayo on a Croissant • Deviled Eggs •
Breakfast Breads • Fresh Whole Fruits

JUMP START 18

Hard Boiled Eggs • Yogurt Parfaits • Smoked
Salmon, Red Onion and Avocado Mash Served on
Toasted Grain Bread • Fresh Whole Fruits

EVEN BETTER BY ADDING

| | |
|---|------|
| Substitute Whole Fruit for Sliced Fruit | 2 |
| Quiche | 3 |
| Turkey Bacon or Turkey Sausage | 2 |
| Smoked Salmon | 4 |
| Vegetable or Fruit Cream Cheese | 1.50 |
| Hot Oatmeal | 2.50 |
| Buttermilk Pancakes with Syrup | 3 |
| Breakfast Breads | 2 |
| Skier's French Toast | 5 |
| Yogurt Cups | 2 |
| Yogurt Parfaits | 3.50 |
| Energy Balls | 2 |
| Hard Boiled Eggs | 2 |
| Deviled Eggs | 2.50 |
| Regular Coffee, Decaf Coffee or Tea | 3.50 |
| Bottled Water | 2 |

SANDWICH

Prices are shown per guest | 10 Guest Minimum Order

All Sandwich Packages include Garden Salad *Option to Upgrade: Page 8*, Seasonal Pasta Salad,
Assorted Beverages, Sandwich Condiments,

Disposable Plates, Cups, Utensils & Napkins | Option to Platter on China – Add 20%

• **ADD DESSERT \$2.95, WHOLE FRUIT \$2.50, SLICED FRUIT \$3.95, CHIPS \$1.50 OR SOUP \$3.50 TO ANY PACKAGE •**

DELI 15

Tuna Salad with Lettuce and Tomato in Whole Wheat Wrap • Ham, Salami and Provolone with Lettuce, Tomato and Herb Mayo on Italian Roll • Chicken Salad with Lettuce and Tomato on Sliced Rustic Bread • Sliced Turkey and Swiss with Lettuce and Tomato on Sliced Whole Grain Bread • Breaded Eggplant with Sliced Mozzarella, Tomatoes and Balsamic Glaze on Italian Roll

TRATTORIA 17

Layered Thin Sliced Grilled Eggplant, Mozzarella and Basil with Sundried Tomato Spread on Italian Roll • Grilled Chicken, Baby Arugula, Grilled Onions, Gorgonzola, and Balsamic Glaze on Italian Bread • Ham, Salami, & Provolone with Lettuce, Tomato, Pesto Mayo on Ciabatta • Fresh Mozzarella, Roasted Red Peppers, Baby Arugula & Balsamic Glaze on Sliced Rustic Bread

HAUTE 18

Roast Beef, Provolone, Caramelized Onions, Roasted Garlic Aioli on Brioche • Tuna Salad with Apples, Celery, and Dried Cranberries with Romaine on Sweet Raisin Bread • Chickpea Pattie, with Onions, Shredded Lettuce, and Tomato with Special House Yogurt Spread on Sliced Whole Grain Bread • Avocado, Turkey, Bacon, Lettuce & Tomato with Chipotle Mayo on Sliced Rustic Bread • Breaded Chicken, Ham, Swiss & Honey Mustard on Brioche

BISTRO 18

Turkey, Brie, Granny Smith Apples, Cranberry Mayo on Sweet Raisin Bread • Grilled Chicken, Pepper Jack Cheese, Shredded Lettuce & Sliced Tomato with Chipotle Mayo in a Sun-dried Tomato Wrap • Fresh Baked Sliced Roasted Beef, Romano Cheese, Romaine Lettuce, Homemade Caesar Dressing on Ciabatta • Grilled Tofu, Jack Cheese, Shredded Lettuce, House Made Buffalo Sauce in a Wrap

PLAZA 18.50

Smoked Turkey & Cranberry Spread on Corn Muffin • Apple Chicken Salad on Sweet Raisin Bread • Deviled Egg Salad on Seven Grain Bread • Grilled Ham, Gruyere Swiss with Honey Dijon on a Croissant • Hummus, Cucumber & Feta on Whole Grain Bread • Smoked Salmon, Red Onions, Arugula & Chive Cream Cheese on Pumpernickel

BOXED LUNCHES

Includes: Homemade Pasta Salad • Chips • Homemade Cookie • Fresh Whole Fruit • Beverage • Utensils • Napkin • Moist Towelette

OFFICE **18.95**

Choice of Deli or Trattoria Selections

EXECUTIVE **21.50**

Choice of Haute, Bistro, Plaza Selections

HOT HERO 17.50

Select Two - Sausage, Peppers and Onions • Pulled Pork • Sloppy Joe • Cheese Steak • Meatball Parmesan • Chicken Parmesan • Eggplant Parmesan

LIGHT BITE

Prices are shown per guest | 15 Guest Minimum Order

Light Bite Packages include Disposable Plates, Utensils & Napkins | Option to Platter on China – Add 20%

• **ADD BEVERAGES \$2, DESSERT \$2.95, WHOLE FRUIT \$2.50, SLICED FRUIT \$3.95 TO ANY PACKAGE •**

Packages on this page require 24 Hour Notice unless marked with *

JAPANESE 14

Edamame Bites • Cucumber Avocado Rolls •
Seaweed Salad • Vegetable Spring Rolls

CLEAN EATS 18

Sliced Grilled Chicken • Grilled Salmon • Seasonal
Quinoa • Kale Salad

PROTEIN PACKED 16

Hard Boiled Eggs • Sliced Grilled Chicken • Chick
Pea Salad • Protein Bites

*CAESAR SALAD 10

Herbed Croutons • Shaved Parmesan Reggiano •
Timeless Caesar Dressing • Romaine Lettuce
Served with Focaccia Bread

Grilled Chicken +3

Grilled Shrimp +6

*MEDITERRANEAN SALAD 13

Feta Cheese • Grilled Eggplant & Zucchini •
Kalamata Olives • Grape Tomatoes • Pickled
Onions • Stuffed Grape Leaves • Mediterranean
Herbs • Lemon Juice • Black Pepper •
Red Wine Vinaigrette
Served with Pita Bread and Hummus

Grilled Chicken +3

Grilled Shrimp +6

TRAIL MIX 8

Homemade Savory Trail Mix and Sweet Trail Mix

VEGETARIAN PLATTER 16

Grilled Eggplant, Zucchini & Portobello Mushrooms
• Roasted Tomatoes • Pickled Carrots • Marinated
Kalamata Olives • Roasted Garlic • Balsamic Glaze
• House made Bagel Bite Crisps

*CHEESE AND FRUIT 10

Fine Selection of Local and Imported Cheeses •
Dried and Fresh Fruits • Olives • Crackers

*ANTIPASTO 14

Italian Cured Meats • Imported Cheeses • Sundried
Tomatoes • Olives • Roasted Artichoke Hearts •
Sliced Italian Bread

*CHIPS AND DIPS 10

Lightly Salted Homemade Potato Chips • Famous
French Onion Dip • Tortilla Chips • Spinach
Artichoke Dip • Salsa

*CLASSIC SHRIMP COCKTAIL 12

Horseradish Cocktail Sauce • Lemons

GAME DAY 14

Chicken Wings • Franks in a Blanket • Cheese
Quesadillas

Chicken Crispers or Stuffed Mushrooms +4

Swedish Meatballs +3

*FIESTA 12

Plantain Chips • Tortilla Chips • Guacamole • Salsa
• Sour Cream • Chicken Empanadas

LUNCH & DINNER

Prices are shown per guest | 10 Guest Minimum Order

All Lunch and Dinner Packages include:

- 10-24 Guests: Choice of One Entrée and One Side • • 25-39 Guests: Choice of Two Entrees and One Side •
- 40+ Guests: Choice of Two Entrees and Two Sides •

Fresh Garden Salad *Option to Upgrade: Page 8*, Bread Basket, Assorted Beverage,
Disposable Plates, Cups, Utensils & Napkins | Option to Platter on China – Add 20%

• ADD DESSERT \$2.95, WHOLE FRUIT \$2.50 OR SLICED FRUIT \$3.95 TO ANY PACKAGE • RACKS & STERNOS \$4.95 PER SET •

MAMMA MIA (EST. 1988) 19

ENTRÉE

Chicken Marsala • Chicken Francese • Chicken
Parmesan • Eggplant Parmesan • Sausage, Peppers
and Onions • Meatballs

SIDE

Penne Vodka • Baked Ziti • Pasta with Garlic & Oil

ITALIAN EXPERIENCE 21

ENTRÉE

Chicken Rollatini • Balsamic Chicken • Chicken
Madeira • Eggplant Rollatini • Meatballs
Shrimp Francese • Scampi • Parmesan +4
Tilapia Francese +4
Zinfandel Salmon +6

SIDE

Rigatoni Pomodoro • Cavatelli and Broccoli •
Vegetable Lasagna • Meat Lasagna •
Linguini & Clam Sauce • Homemade Pasta +2
Orecchiette with Broccoli Rabe & Sausage +3

MEDITERRANEAN 20

ENTRÉE

Chicken Souvlaki • Classic Meat Moussaka •
Vegetarian Moussaka • Falafel
Salmon, Pepper and Onion Skewers +6
24 Hour Notice
Lamb Kabob +6

SIDE

Pita Bread & Hummus • Pita Bread & Tzatziki •
Greek Fusilli • Spanakopita • Stuffed Grape Leaves

LATIN AMERICAN 20

ENTRÉE

Sofrito Chicken • Peruvian Chicken • Carnitas •
Beef Empanadas • Vegetarian Enchiladas
24 Hour Notice

Peruvian Ceviche • Oxtail Stew +6
Ropa Vieja • Pernil Asado +4

SIDE

Rice & Beans • Sweet Plantains • Yuca Frita •
Peruvian Fried Rice • Rice and Peas • Homemade
Chips Salsa

ASIAN 21

ENTRÉE

Sesame Chicken • Teriyaki Chicken • Vegetable Stir
Fry • Cauliflower Frito Misto • Beef and Broccoli
Thai Salmon +6
24 Hour Notice

Japanese Beef Short Ribs +8

SIDE

Vegetable Fried Rice, Vegetable Lo Mein, White
Sticky Rice, Wonton Strips with Duck Sauce

SOUTHERN COMFORT 20

ENTRÉE

Country Fried Chicken • Grilled Pork Chop •
Pulled Pork • Down Home Meatloaf
24 Hour Notice

Gumbo +6

SIDE

Classic Mashed Potatoes • Four Cheese Mac N'
Cheese • Biscuits and Gravy • Jambalaya • Collard
Greens • Corn on the Cobb • Slaw

CELEBRATE THE SEASON 22

Inquire about this Season's Special
Entrees and Sides

*Prices are shown per guest | 20 Guest Minimum Order
Packages Below Require 24 Hour Notice*

CAPITAL 42

ENTRÉE

Char Grilled Flank Steak with Chimichurri Sauce •
Hanger Steak • Herb Roasted Chicken • Zinfandel
Salmon • Baked Stuffed Filet of Sole • Ratatouille
Wellington

SIDE

Truffle Potato Mash • Fingerling Potatoes •
Sautéed Spinach • Risotto • Lobster Mac & Cheese

SPANISH 38

ENTRÉE

Paella Valenciana • Paella Marinara • Seasoned
Iron Grilled Atlantic Salmon • Garlic Shrimp •
Chicken with White Wine and Artichokes •
Churrasco

SIDE

Saffron Rice • Steamed Spinach

POLYNESIAN 32

ENTRÉE

Kalua Paua (Roast Pork) • Shoyu Chicken
(Marinated in Soy Sauce, Sugar, Garlic and Ginger)
• Coconut Baked White Fish with Pineapple Puree

SIDE

Grilled Corn with Cilantro Lime Butter • Baked
Sweet Potato • Coconut Rice
Tuna or Salmon Poke Bowls (10 Minimum) **+14**
with White Rice, Cucumbers, Edamame, Scallions,
Cilantro, and Seaweed Salad, topped with
Traditional Hawaiian Sauce and Shredded Nori

GUEST CHEF... YOU

Prices are shown per guest | 20 Guest Minimum Order

Packages on this page require 24 Hour Notice

Create Your Own Experience includes Garden Salad *Option to Upgrade: Page 8*,
Assorted Beverages, Package Condiments,

Disposable Plates, Cups, Utensils & Napkins | Option to Platter on China – Add 20%

- ADD DESSERT \$2.95, WHOLE FRUIT \$2.50, SLICED FRUIT \$3.95, CHIPS \$1.50 OR SOUP \$3.50 TO ANY PACKAGE •
- RACKS & STERNOS \$4.95 PER SET •

BURGER 20

Lean Beef Burger Patty • Chick Pea Patty • Potato Bun • American Cheese • Swiss Cheese • Jack Cheese • Sliced Tomatoes • Bacon • Lettuce • Onions • Ketchup • Mayo • Dijon Mustard

BURRITO BOWL 20

Brown OR White Rice • Cold Grilled Chicken • Sautéed Vegetables • Black Beans • Shredded Cheese • Tomatoes • Lettuce • Homemade Salsa • Chipotle Mayo • Sour Cream

BAKED POTATO 16.50

Meat Chili • Vegetarian Chili • Broccoli • Cheddar • Scallions • Bacon Bits • Sour Cream • Whipped Butter • Diced Tomatoes • Salsa • Ranch Dressing • Salt • Pepper

WAFFLES 14

Buttermilk Waffles • Whipped Cream • Maple Syrup • Strawberry Compote • Blueberry Compote • Nutella • Sliced Bananas • Whipped Butter • Crushed Nuts

TACO 21

Ground Beef • Diced Grilled Chicken • Sautéed Peppers & Onions • Yellow Rice • Black Beans • Salsa • Sour Cream • Shredded Lettuce • Fresh Diced Tomatoes • Shredded Cheese • Guacamole • Soft Tortilla Shells & Taco Shells

SALAD 18

Iceberg • Spinach • Mesclun Greens • Shredded Cheese • Feta • Croutons • Sunflower Seeds • Corn • Grilled Vegetables • Shredded Carrots • Cucumbers • Chick Peas • Cubed Grilled Chicken • Focaccia Bread
Tuna Salad, Egg Salad, Chicken Salad +2
Shrimp +6
Salmon +6
Tomato or Chicken Soup +3

GYRO 24

Mediterranean Spiced Chicken Strips • Shredded Lamb • Falafel • Special Halal White Sauce • Tzatziki Sauce • Pita Bread • Mediterranean Rice • Shredded Lettuce

CHILI 16

Meat and Vegetarian Chili • Sour Cream • Diced Tomatoes • Onions • Peppers • Shredded Cheddar Cheese • Corn Chips • Salt & pepper

POKE 29

Salmon OR Tuna Poke • White OR Brown Rice • Cilantro • Cucumber • Edamame • Red Onions • Scallions • Seaweed Salad • Ginger • Jalapeno • Sesame Seeds • Shredded Nori • Traditional Hawaiian Sauce • Sriracha Aioli

UPGRADED SALADS

Prices are shown per guest

Upgrade Your Packaged Garden Salad with Below Options

CAESAR SUBSTITUTE

Crisp Romaine • Parmigiano-Reggiano • Garlic Croutons • Homemade Caesar Dressing

SEASONAL +2.50

Ask about our Specialty Salads of the Season

POTATO SALAD SUBSTITUTE

SESAME +2

Baby Spinach • Toasted Almonds • Mandarin Orange Segments • Sesame Green Beans • Crisp Wontons • Sesame Ginger Vinaigrette

GREEK +2

Romaine Lettuce • Cherry Tomatoes • Feta Cheese • Kalamata Olives • Red Wine Vinaigrette

SOUTHWESTERN +2.50

Romaine • Fresh Corn • Grated Cheddar • Chopped Tomatoes • Black Beans • Tortilla Chips • Chipotle Dressing

QUINOA SALAD +3

Celery • Peppers • Herbs • Grape Tomatoes • Cucumbers • Red Wine Vinaigrette

ASIAN CHOP CHOP +3

Napa Cabbage • Bell Peppers • Green Onions • Edamame • Radish Sprouts • Crispy Noodles • Asian Peanut Dressing

FIG & BLUE CHEESE +3

Marinated Dried Figs • Bleu Cheese • Apples • Toasted Walnuts • Croutons • Vinaigrette Dressing

ADD DESSERT

Upgrade Your Package by Adding Dessert

Prices are shown per guest

Inquire about **CAKES • PASTRY CHEF SPECIALTIES**

MOST POPULAR

| | |
|---|--------------|
| EXPERIENCE BAKERY Assorted Cookies • Brownies | +2.95 |
| MONTHLY SPECIALTIES Cookies • Brownies • Homemade Seasonal Delectables | +3.50 |

CORPORATE DESSERT MENU

Requires 24 Hour Notice

| | |
|--|--------------|
| Italian Pastries | +4 |
| Churros • Dulce De Leche Cookies • Mini Flan | +4 |
| Baklava | +3.75 |
| Seasonal Bite Sized Pies | +4 |
| Miniature Cupcakes | +3.50 |
| Standard Cupcakes | +4 |
| Cake Pops | +4 |
| Donuts | +3 |
| Chocolate Covered Fruit (Available Seasonally) | +4.50 |
| Sliced Fresh Fruit | +3.95 |
| Coffee or Tea | +3.50 |

SAMPLE EVENT MENU

Call one of our event specialists to **Create the Experience** you envision for your special event.
212.851.8436 | service@ptevents.com

PASSED HORS D'OEUVRES

Chicken and Waffle Cone

Spicy Maple Drizzle

Quail Scotch Egg

Steakhouse Spiced Beef Crostini

Seasonal Rubbed Beef topped with Horseradish

Lobster Roll

Fresh Clawed Lobster Meat with Mayo, Zest of Lemon and Parsley on a Mini Brioche Roll

Smoked Salmon Bundle

Chive Cream Cheese on Toasted Crisp

Grilled Vegetable and Pesto Flatbread

STATIONARY DISPLAY

Fresh Mozzarella, Brie, Smoked Gouda, Cheddar, Manchego, Parmigiano-Reggiano, Cranberry & Toasted Pecan Goat Cheese Ball, Water Crackers with Dried Fruits & Spiced Nuts

Italian Cured Meats, Fresh Italian Bread, Olives & Sundried Tomatoes

Breadcrumb Stuffed Sweet Cherry Peppers
Spinach Stuffed Mushrooms

FIRST COURSE

Combination Arugula Salad

Radicchio, Heirloom Tomatoes in a White Balsamic Vinaigrette

SECOND COURSE

Ricotta Gnocchi

Sage Brown Butter Sauce

MAIN COURSE

Herb Roasted Organic Chicken

Sweet Potato Puree and Ratatouille with Chicken Jus

Mediterranean Crusted Halibut

Roasted Vegetables, Parsley Emulsion & Lemon Crème

Chanterelle Dusted Black Angus Filet

Potato Parsnip Pave and Sautéed Spinach

DESSERT COURSE

Raspberry White Chocolate Brûlée Cheesecake

PLACE AN ORDER

Contact your Experience Specialist at 201.488.8820 | 212.851.8436 | admin@ptevents.com

CALL

Please call between the hours of 8:00 AM and 5:00 PM, Monday through Friday

To guarantee service, orders must be placed by 4 PM for next day delivery.

*Orders after 4 PM will incur a 10% surcharge added to the invoice.

Please note that orders placed for Saturday and Sunday delivery require a \$400 minimum.

CATERING DROP OFF RADIUS

New Jersey

Bergen • Passaic • Hudson • Essex • Union • Morris • Somerset Counties

New York

Manhattan • Rockland and Westchester Counties

***Please note that our special event radius is unlimited ***

CANCELLATIONS

Orders cancelled within 24 hours of your scheduled delivery will result in a 100% charge

DELIVERY CHARGE

Charges will vary with distance